

City/Town of Holton
FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1196 Main St.

Tel. 508-210-5542



Name <u>Davis Hill Elementary School</u>	Date <u>1/15/17</u>	Type of Operation(s) <input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address <u>80 Jamison Rd</u>	Risk Level <u>H</u>		
Telephone <u>508-829-1759</u>	HACCP <u>Y/N</u>		
Owner <u>WASD Town</u>	Time In: <u>1130</u> Out: <u>1200 pm</u>	Permit No. <u>40</u>	
Person-in-Charge (PIC) <u>Alison Towns</u>			
Inspector <u>Michael Mendez</u>			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking

590.009 (E)

Tobacco

590.009 (F)

Allergen Awareness

590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	Violation Description	Code
		23. Management and Personnel	(FC-2)(590.003)
		24. Food and Food Protection	(FC-3)(590.004)
		25. Equipment and Utensils	(FC-4)(590.005)
		26. Water, Plumbing and Waste	(FC-5)(590.006)
/		27. Physical Facility	(FC-6)(590.007)
/		28. Poisonous or Toxic Materials	(FC-7)(590.008)
		29. Special Requirements	(590.009)
		30. Other	

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Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: <u>Michael Mendez</u>	Print: <u>Michael Mendez</u>	Page <u>1</u> of <u>2</u> Pages
PICs Signature: <u>Alison Towns</u>	Print: <u>Alison Towns</u>	

**Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical)*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring.*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11(A)(1)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Communited Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs – 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours.*

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B)	Cold PHFs Maintained at or below 41°F/45°F*
590.004(F)	
3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
3-501.16(A)	Roasts Held at or above 130°F.*
	Time as a Public Health Control
20	Time as a Public Health Control*
3-501.19	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs*
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
	3-801.11(C)	Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i>
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC 18	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Hanover

Establishment: <u>Davis Hill Elementary School</u>	Date: <u>5/9/19</u>	Page 1 of <u>3</u>
Address: <u>80 Jamieson Rd</u>	Time in: <u>10:45 AM</u>	Time out: <u>11:55</u>
Telephone: <u>508-829-1754</u>	Permit No.: <u>40</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>WRSD</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge:		
Inspector: <u>Michael Merely</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands							
8	Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	No bare hand contact with ready-to-eat food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source							
11	Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food received in good condition, safe, & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Proper disposition of returned, previously served, reconditioned & unsafe food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
20	Proper cooling time and temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21	Proper hot holding temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Proper cold holding temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	Time as a Public Health Control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
28	Toxic substances properly identified, stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:

Discussion with Person-in-Charge:

New code changes and report.

Signature of Person-in-Charge:

Alvin Townsend

Date:

5/9/19

Signature of Inspector:

Michael Merely

Date:

5/9/19

Food Establishment Inspection Report – City/Town of Holder

Establishment: Davis H.H. Elementary

Date: 5/9/19

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GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source	✓		✓			
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding	✓			✓		
35	Approved thawing methods used						
36	Thermometers provided & accurate			✓			
Food Identification							
37	Food properly labeled; original container	✓		✓	✓		
Prevention of Food Contamination							
38	Insects, rodents, & animals not present	✓		✓	✓		
39	Contamination prevented during food preparation, storage and display	✓		✓	✓		
40	Personal cleanliness						
41	Wiping cloths: properly used & stored	✓		✓	✓		
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored	✓		✓	✓		
44	Utensils, equipment & linens: properly stored, dried, & handled	✓		✓	✓		
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly	✓		✓	✓		
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used	✓		✓	✓		

Compliance Status		IN	OUT	N/A	N/O	COS	R
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean					✓	
Physical Facilities							
50	Hot & cold water available; adequate pressure	✓					
51	Plumbing installed; proper backflow devices						
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean					✓	
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment		✓				
M2	Food allergy awareness		✓				
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer					✓	
M4	Mobile Food Operation					✓	
M5	Temporary Food Establishment					✓	
M6	Public Market; Farmers Market					✓	
M7	Residential Kitchen; Bed-and-Breakfast Operation					✓	
M8	Residential Kitchen: Cottage Food Operation					✓	
M9	School Kitchen; USDA Nutrition Program					✓	
M10	Leased Commercial Kitchen					✓	
M11	Innovative Operation					✓	
Local Requirements							
L1	Local law or regulation					✓	
L2	Other						✓

Type of Operation(s):	Type of Inspection:	Other Information:
<input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential; Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	<input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	

Signature of Person-In-Charge:

Alvin Towns

Date: 5/9/19

Signature of Inspector:

Meredith Meeks

Date: 5/9/19

Food Establishment Inspection Report – City/Town of Holden

Establishment: Davis Hill Elementary

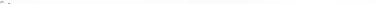
Date: 5/9/19

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Cooked chicken	174	Adult cooler	38		
Milk cooler ambient	37	Corn in walk-in	89		
Walk-in Freezer ambient	5	Serving line coolers	30 / 39		
Chicken nuggets	39	Warming bins behind Serving line	160 / 175		
Defrosting potatoes	95				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code.

Signature of Person-in-Charge:		Date:	5/9/19
Signature of Inspector:		Date:	5/9/19

City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT

Name Dawson Elementary School
 Address 155 Sculbury St
 Telephone 508-829-6828
 Owner WASD Town
 Person-In-Charge (PIC) Susan Hudson
 Inspector Michael Mendez

Address: 1196 Main St.

Tel. 508-210-5542



Name	Date	Type of Operation(s)	Type of Inspection
	1/17/19	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <small>Previous Inspection Date:</small> <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address	Risk Level	HACCP	
155 Sculbury St	H	Y/N	
Telephone 508-829-6828		Time In: 10:10 Out: 11:30	Permit No. 71
Owner WASD Town			
Person-In-Charge (PIC) Susan Hudson			
Inspector Michael Mendez			

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N	
		23. Management and Personnel (FC-2)(590.003)
		24. Food and Food Protection (FC-3)(590.004)
		25. Equipment and Utensils (FC-4)(590.005)
		26. Water, Plumbing and Waste (FC-5)(590.006)
		27. Physical Facility (FC-6)(590.007)
		28. Poisonous or Toxic Materials (FC-7)(590.008)
		29. Special Requirements (590.009)
		30. Other

S: 590InspectionForm-14.doc

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Inspector's Signature: Michael Mendez
 PICs Signature: Susan R Hudson

Print: Michael Mendez
 Print: Susan Hudson

Page 1 of 2 Pages

Establishment Name: Dawson Elementary School

Holden
BOARD OF HEALTH

Date: 11/17/19

Page: 2 of 2

Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Mchts Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
	3-202.12 Additives*
	3-302.14 Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
	7-101.11 Identifying Information – Original Containers*
	7-102.11 Common Name – Working Containers*
	7-201.11 Separation – Storage*
	7-202.11 Restriction – Presence and Use*
	7-202.12 Conditions of Use*
	7-203.11 Toxic Containers – Prohibitions*
	7-204.11 Sanitizers, Criteria – Chemicals*
	7-204.12 Chemicals for Washing Produce, Criteria*
	7-204.14 Drying Agents, Criteria*
	7-205.11 Incidental Food Contact, Lubricants*
	7-206.11 Restricted Use Pesticides, Criteria*
	7-206.12 Rodent Bait Stations*
	7-206.13 Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16	Proper Cooling Temperatures for PHFs
	3-401.11A(1)(2) Eggs- 155°F 15 Sec. Eggs- Immediate Service 145°F 15 sec*
	3-401.11(A)(2) Commminuted Fish, Meats & Game Animals - 155°F 15 sec. *
	3-401.11(B)(1)(2) Pork and Beef Roast - 130°F 121 min*
	3-401.11(A)(2) Ratites, Injected Meats - 155°F 15 sec. *
	3-401.11(A)(3) Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites-165°F 15 sec. *
	3-401.11(C)(3) Whole-muscle, Intact Beef Steaks 145°F *
	3-401.12 Raw Animal Foods Cooked in a Microwave 165°F *
	3-401.11(A)(1)(b) All Other PHFs - 145°F 15 sec. *
17	Reheating for Hot Holding
	3-403.11(A)&(D) PHFs 165°F 15 sec. *
	3-403.11(B) Microwave- 165°F 2 Minute Standing Time*
	3-403.11(C) Commercially Processed RTE Food - 140°F*
	3-403.11(E) Remaining Unslliccd Portions of Beef Roasts*
18	Proper Cooling of PHFs
	3-501.14(A) Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and From 70°F to 41°F/45°F Within 4 Hours. *
	3-501.14(B) Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*
	3-501.14(C) PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours. *
	3-501.15 Cooling Methods for PHFs
19	PHF Hot and Cold Holding
	3-501.16(B) 590.004(F) Cold PHFs Maintained at or below 41°F/45°F*
	3-501.16(A) Hot PHFs Maintained at or above 140°F. *
	3-501.16(A) Roasts Held at or above 130°F. *
20	Time as a Public Health Control
	3-501.19 Time as a Public Health Control*
	590.004(H) Variance Requirement

21	3-801.11(A)	Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B)	Use of Pasteurized Eggs**
	3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served. *
	3-801.11(C)	Unopened Food Package Not Re-served. *

CONSUMER ADVISORY

22	3-603.11	Consumer Advisory Posted for Consumption of Animal Foods That are Raw, Undercooked or Not Otherwise Processed to Eliminate Pathogens. * Effective 1/1/2001
	3-302.13	Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 – Special Requirements.
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.000.

Item	Good Retail Practices	FC	590.000
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Holton

Establishment: <u>Dawson Elementary School</u>	Date: <u>5/9/19</u>	Page 1 of <u>3</u>
Address: <u>155 Sculley St</u>	Time in: <u>10:05</u>	Time out: <u>10:50</u>
Telephone: <u>508 - 839 - 6828</u>	Permit No.: <u>71</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>1</u>
Owner: <u>WASD</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Person-in-charge: <u>Susan Hulkin</u>		
Inspector: <u>Michael Merz</u>		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use				✓		
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction			✓			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized		✓				
17	Proper disposition of returned, previously served, reconditioned & unsafe food	✓					
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	✓					
19	Proper reheating procedures for hot holding					✓	
20	Proper cooling time and temperature					✓	
21	Proper hot holding temperature	✓					
22	Proper cold holding temperature	✓					
23	Proper date marking and disposition	✓					
24	Time as a Public Health Control					✓	
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food				✓		
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered					✓	
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used				✓		
28	Toxic substances properly identified, stored & used	✓					
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan				✓		

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:	Discussion with Person-in-Charge:
	<u>General report</u>

Signature of Person-in-Charge:	<u>Susan R. Hulkin</u>	Date: <u>5/9/19</u>
Signature of Inspector:	<u>Michael Merz</u>	Date: <u>5/9/19</u>

Food Establishment Inspection Report – City/Town of Holton

Establishment: Dawson Elementary School

Date: 5/9/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
48 Warewashing facilities: installed, maintained, & used; test strips							
49	Non-food contact surfaces clean						
Physical Facilities							
50	Hot & cold water available; adequate pressure						
51	Plumbing installed; proper backflow devices						✓
52	Sewage & waste water properly disposed						
53	Toilet features: properly constructed, supplied, & cleaned						
54	Garbage & refuse properly disposed; facilities maintained						
55	Physical facilities installed, maintained, & clean						
56	Adequate ventilation & lighting; designated areas used						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						✓
M4	Mobile Food Operation						✓
M5	Temporary Food Establishment						✓
M6	Public Market; Farmers Market						✓
M7	Residential Kitchen; Bed-and-Breakfast Operation						✓
M8	Residential Kitchen: Cottage Food Operation						✓
M9	School Kitchen; USDA Nutrition Program						✓
M10	Leased Commercial Kitchen						✓
M11	Innovative Operation						✓
Local Requirements							
L1	Local law or regulation	✓					
L2	Other						

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential; Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
---	---	--------------------

Signature of Person-in-Charge:

Susan R. Nease

Date: 5/9/19

Date: 5/9/19

Signature of Inspector:

Meredith Murphy

Food Establishment Inspection Report – City/Town of _____

Holder

Establishment: Dawson Elementary School

Date: 5/9/19

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Corn - Serving line	145	Walk in cooler ambient	38		
Hotdogs - Serving line	140	Hot dogs - Walk in	38		
Brown Rice - Serving line	141	Clement - Walk in	39		
White Chees - Canver	38	Throwing hot dogs - walk in	31		
Walk in Freezer	7	Milk cooler	41		

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code.

Signature of Person-in-Charge:	<i>Suzanne R. Klemm</i>	Date: 5/9/19
Signature of Inspector:	<i>Muriel M. Mays</i>	Date: 5/9/19

City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT



Address: 1196 Main st

Tel: 508-210-5542

Name	<u>Leroy E. May Jr. Elem. School</u>	Date	<u>1/22/19</u>	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service	Type of Inspection	<input checked="" type="checkbox"/> Routine
Address	<u>351 Boland St</u>	Risk Level	<u>H</u>	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection	Previous Inspection Date:	<input type="checkbox"/> Pre-operation
Telephone	<u>508-829-3203</u>			<input type="checkbox"/> Residential Kitchen	<input type="checkbox"/> Suspect Illness		<input type="checkbox"/> General Complaint
Owner	<u>WASD Town</u>			<input type="checkbox"/> Mobile	<input type="checkbox"/> HACCP		<input type="checkbox"/> Other
Person-in-Charge (PIC)	<u>Teri Walker</u>	HACCP	<u>Y</u>	<input type="checkbox"/> Temporary			
Inspector	<u>Michael Meadez</u>	Time	<u>In: 1045 am</u>	<input type="checkbox"/> Caterer			
			<u>Out: 1130</u>	<input type="checkbox"/> Bed & Breakfast			
				Permit No.	<u>35</u>		

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

Anti-Choking 590.009 (E)
 Tobacco 590.009 (F)
 Allergen Awareness 590.009 (G)

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

S. 590 Inspection Form 14.doc

Inspector's Signature: Michael Meadez

Print: Michael Meadez

PICs Signature: Teri Walker

Print: Teri Walker

Page 1 of 2 Pages

Halden
BOARD OF HEALTH

Establishment Name: Levy E. Mayo Elem. School Date: 11/20/19 Page: 2 of 2

Item No. Code Reference C - Critical Item
R - Rod Item

Date Verified

DESCRIPTION OF VIOLATION / PLAN OF CORRECTION
PLEASE PRINT CLEARLY

(W) (E) ~~1. Hand sink appears dirty~~
1. Hand sink appears clean
Hot and cold water units needed paper towels
Sink area, drain, was cleaned properly
Food appears to be handled properly

One hand sink has a drip prevent and One faucet in 3 Bay has a drip prevent

Discussion With Person In Charge: Spoke with PIZ

Corrective Action Required: No Yes

Voluntary Compliance Employee Restriction/
Exclusion

Re-Inspection Scheduled Emergency Suspension

Enforcing Emergency Closure

Voluntary Disposal Other

*Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)*

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reserve of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(B)	Preventing Contamination from Employees*
13		Handwash Facilities
	5-203.11	Conveniently Located and Accessible
	5-204.11	Numbers and Capacities*
	5-205.11	Location and Placement*
		Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12.	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11(A)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Communited Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs – 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*.

19	3-501.14(C) PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.* 3-501.15 Cooling Methods for PHFs PHF Hot and Cold Holding
	3-501.16(B) Cold PHFs Maintained at or below 41°F/45°F* 590.004(F)
	3-501.16(A) Hot PHFs Maintained at or above 140°F.*
	3-501.16(A) Roasts Held at or above 130°F.*
	Time as a Public Health Control
20	3-501.19 Time as a Public Health Control)* 590.004(H) Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A) Unpasteurized Pre-packaged Juices and Beverages with Warning Labels* 3-801.11(B) Use of Pasteurized Eggs* 3-801.11(D) Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.* 3-801.11(C) Unopened Food Package Not Re-served.*
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CONSUMER ADVISORY

22	3-603.11 Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i> 3-302.13 Pasteurized Eggs Substitute for Raw Shell Eggs*
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SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Leroy E Mayo Elementary School</u>	Date: <u>5/33/19</u>	Page 1 of <u>3</u>
Address: <u>361 Bullard st</u>	Time in: <u>11:20</u>	Time out: <u>12:35</u>
Telephone: <u>508-829-3202</u>	Permit No.: <u>35</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>WASD</u>	Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>	
Person-in-charge: <u>Teri Walker</u>		
Inspector: <u>Michael Mendez</u>		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	No discharge from eyes, nose, and mouth	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands							
8	Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	No bare hand contact with ready-to-eat food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source							
11	Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food received in good condition, safe, & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Proper disposition of returned, previously served, reconditioned & unsafe food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
20	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
21	Proper hot holding temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
22	Proper cold holding temperature	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
23	Proper date marking and disposition	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
24	Time as a Public Health Control	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Highly Susceptible Populations							
26	Pasteurized foods used, prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
28	Toxic substances properly identified, stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:	Discussion with Person-in-Charge:
<i>General report.</i>	

Signature of Person-in-Charge:	<i>Teri Walker</i>	Date: <u>5/33/19</u>
Signature of Inspector:	<i>Michael Mendez</i>	Date: <u>5/33/19</u>

Food Establishment Inspection Report – City/Town of Holton

Establishment: Leroy E Mayo Elementary School

Date: 5/13/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present						
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Physical Facilities							
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness	✓					
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer	✓					
M4	Mobile Food Operation	✓					
M5	Temporary Food Establishment	✓					
M6	Public Market; Farmers Market	✓					
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen	✓					
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation	✓					
L2	Other						

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential; Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
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Signature of Person-in-Charge: Steve Walker
 Signature of Inspector: Meredith Murphy

Date: 5/13/19

Date: 5/13/19

Food Establishment Inspection Report – City/Town of Holden

Establishment: Leroy & Major Elementary Schools

Date: 5/23/19

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Surgical Scrub	41	Wet in exterior	38		
Tall Standing Freezer	39	Wet in Freezer	-2		
Warming unit	134				
Milk cooler	38				
Ice cream (ice)	-2				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code.

Signature of Person-in-Charge:

charge: *John Weller*

Date: 5/23/19

Signature of Inspector:

Michael Newby

Date: 5/23/19

City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT

Name Mountview Middle School
 Address 270 Shrewsbury st
 Telephone 508-829-5577
 Owner WASD
 Person-in-Charge (PIC) Jennifer Hultman
 Inspector Michael Merlezez

Address: 1196 Main St.

Tel. 508-216-5542



Name	Date	Type of Operation(s)	Type of Inspection
<u>Mountview Middle School</u>	<u>1/17/19</u>	<input checked="" type="checkbox"/> Food Service	<input checked="" type="checkbox"/> Routine
Address	Risk Level	<input type="checkbox"/> Retail	<input type="checkbox"/> Re-inspection
<u>270 Shrewsbury st</u>	<u>H</u>	<input type="checkbox"/> Residential Kitchen	Previous Inspection
Telephone		<input type="checkbox"/> Mobile	Date:
<u>508-829-5577</u>		<input type="checkbox"/> Temporary	<input type="checkbox"/> Pre-operation
Owner		<input type="checkbox"/> Caterer	<input type="checkbox"/> Suspect Illness
<u>WASD</u>		<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> General Complaint
Person-in-Charge (PIC)			<input type="checkbox"/> HACCP
<u>Jennifer Hultman</u>			<input type="checkbox"/> Other
Inspector		Permit No. <u>36</u>	

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Duties

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Violations Related to Good Retail Practices (Blue Items) Critical (C) violations marked must be corrected immediately or within 10 days as determined by the Board of Health. Non-critical (N) violations must be corrected immediately or within 90 days as determined by the Board of Health.

C	N
	23. Management and Personnel (FC-2)(590.003)
	24. Food and Food Protection (FC-3)(590.004)
	25. Equipment and Utensils (FC-4)(590.005)
	26. Water, Plumbing and Waste (FC-5)(590.006)
	27. Physical Facility (FC-6)(590.007)
	28. Poisonous or Toxic Materials (FC-7)(590.008)
	29. Special Requirements (590.009)
	30. Other

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22): 0

Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

Holden
BOARD OF HEALTH

TICKET
BOARD

Establishment Name: Mount View Middle School Date: 1/17/19 Page: 2 of 2

Item No.	Code Reference	DESCRIPTION OF VIOLATION / PLAN OF CORRECTION.		Date Verified
		C - Critical Item	R - Rod Item	
		<p>General facility appears clean.</p> <p>Hot and cold holding units are at proper temps.</p> <p>Scalder was cleaned 200-300 ppm. Clor.</p> <p>Sanitizers bags kept.</p> <p>Don nose reached 180° F</p> <p>Food appears to be stored properly.</p> <p>All staff are wearing hair restraints.</p>		
<p>Discussion With Person in Charge: Speak with PEC:</p> <p>Call the above.</p> <p>See Medicine.</p>				
<p>Corrective Action Required:</p> <p><input checked="" type="checkbox"/> Voluntary Compliance</p> <p><input type="checkbox"/> Re-inspection Scheduled</p> <p><input type="checkbox"/> Embargo</p> <p><input type="checkbox"/> Voluntary Disposal</p>		<p><input checked="" type="checkbox"/> Employee Restriction /</p> <p><input type="checkbox"/> Emergency Suspension</p> <p><input type="checkbox"/> Emergency Closure</p> <p><input type="checkbox"/> Other</p>		

Discussion With Person In Charge: Spoke with P.I.C.:
Tell the above.
-See Meeting.

2

Corrective Action Required:	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Voluntary Compliance	<input type="checkbox"/>	Employee Restriction / Exclusion
Re-Inspection Scheduled	<input type="checkbox"/>	Emergency Suspension
Embargo	<input type="checkbox"/>	Emergency Closure

**Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge -- duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Sealed Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Returned Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
	2-401.12	Discharges From the Eyes, Nose and Mouth*
	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
		Conveniently Located and Accessible
	5-203.11	Numbers and Capacities*
	5-204.11	Location and Placement*
	5-205.11	Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring.*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11(A)(1)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Communited Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(1)(b)	All other PHFs – 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
3-403.11(B)	Microwave – 165°F 2 Minute Standing Time*
3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours.*

3-501.14(C)	PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
3-501.15	Cooling Methods for PHFs
19	PHF Hot and Cold Holding
3-501.16(B)	Cold PHFs Maintained at or below 590.004(F) 41°F/45°F*
3-501.16(A)	Hot PHFs Maintained at or above 140°F.*
3-501.16(A)	Roasts Held at or above 130°F.*
	Time as a Public Health Control
20	Time as a Public Health Control*
590.004(H)	Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A) Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
3-801.11(B)	Use of Pasteurized Eggs*
3-801.11(D)	Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
3-801.11(C)	Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22	3-603.11 Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i>
	3-302.13 Pasteurized Eggs Substitute for Raw Shell Eggs*

SPECIAL REQUIREMENTS

590.009(A)-(D)	Violations of Section 590.009(A)-(D) in catering, mobile food, temporary and residential kitchen operations should be debited under the appropriate sections above if related to foodborne illness interventions and risk factors. Other 590.009 violations relating to good retail practices should be debited under #29 - Special Requirements
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VIOLATIONS RELATED TO GOOD RETAIL PRACTICES

(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

*Denotes critical item in the Federal 1999 Food Code or 105 CMR 590.00.

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Mountview Middle School</u>	Date: <u>5/14/19</u>	Page 1 of <u>3</u>
Address: <u>270 Shrewsbury St</u>	Time in: <u>1040</u>	Time out: <u>1135</u>
Telephone: <u>508-829-5577</u>	Permit No.: <u>36</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>URSD</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Person-in-charge: <u>Jennifer Hultman</u>		
Inspector: <u>michael Mendez</u>		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	✓					
2	Certified Food Protection Manager	✓					
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	✓					
4	Proper use of restriction and exclusion	✓					
5	Procedures for responding to vomiting and diarrheal events						
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use				✓		
7	No discharge from eyes, nose, and mouth	✓					
Preventing Contamination by Hands							
8	Hands clean & properly washed	✓					
9	No bare hand contact with ready-to-eat food	✓					
10	Adequate handwashing sinks properly supplied and accessible	✓					
Approved Source							
11	Food obtained from approved source	✓					
12	Food received at proper temperature				✓		
13	Food received in good condition, safe, & unadulterated	✓					
14	Required records available: shellstock tags, parasite destruction			✓			

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	✓					
16	Food-contact surfaces; cleaned & sanitized		✓				
17	Proper disposition of returned, previously served, reconditioned & unsafe food		✓				
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures		✓				
19	Proper reheating procedures for hot holding					✓	
20	Proper cooling time and temperature		✓				
21	Proper hot holding temperature		✓				
22	Proper cold holding temperature		✓				
23	Proper date marking and disposition		✓				
24	Time as a Public Health Control		✓				
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food					✓	
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered					✓	
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used					✓	
28	Toxic substances properly identified, stored & used					✓	
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan					✓	

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:	Discussion with Person-in-Charge:
<i>General report.</i>	

Signature of Person-in-Charge: <i>Jennifer Hultman</i>	Date: <u>5/14/19</u>
Signature of Inspector: <i>michael Mendez</i>	Date: <u>5/14/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Mountview Middle School

Date: 5/14/19

Page 2 of 3

GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present		X				
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Physical Facilities							
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean						
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment						
M2	Food allergy awareness						
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer						
M4	Mobile Food Operation						
M5	Temporary Food Establishment						
M6	Public Market; Farmers Market						
M7	Residential Kitchen; Bed-and-Breakfast Operation						
M8	Residential Kitchen: Cottage Food Operation						
M9	School Kitchen; USDA Nutrition Program						
M10	Leased Commercial Kitchen						
M11	Innovative Operation						
Local Requirements							
L1	Local law or regulation						
L2	Other						

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential; Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
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Signature of Person-in-Charge:

Daniel Hulfr

Date: 5/14/19

Signature of Inspector:

Miriam Meier

Date: 5/14/19

Food Establishment Inspection Report – City/Town of Holden

Establishment: Mountview Middle School

Date: 5/14/19

Page 3 of 3

Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Sausage / warming bins	165	Defrosting cheese / warm in	70		
Catappa (bacon) line	40	Bunch of cheese flavor in	37		
French toast/warming bin	184	Waffles in ambient	37		
Freezer/warm in ambient	0	Milk cooler ambient	40		
Chicken patties / warm in	95				

Signature of Person-in-Charge:		Date:	5/14/19
Signature of Inspector:		Date:	5/14/19

City/Town of Holden
FOOD ESTABLISHMENT INSPECTION REPORT

Address: 1196 Main St.

Tel. 508-210-5542



Name	Wachusett Regional High School	Date	11/15/19	Type of Operation(s)	<input checked="" type="checkbox"/> Food Service <input type="checkbox"/> Retail <input type="checkbox"/> Residential Kitchen <input type="checkbox"/> Mobile <input type="checkbox"/> Temporary <input type="checkbox"/> Caterer <input type="checkbox"/> Bed & Breakfast	Type of Inspection	<input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-Inspection <input type="checkbox"/> Previous Inspection Date: <input type="checkbox"/> Pre-operation <input type="checkbox"/> Suspect Illness <input type="checkbox"/> General Complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other
Address	1401 Main St.	Risk Level	H	HACCP Y/N		Time	
Telephone	508-829-6771				In: 1105 am	Permit No.	37
Owner	WASH Town				Out: 1130 am		
Person-In-Charge (PIC)	MARIE RUSSELL						
Inspector	michael merlez						

Each violation checked requires an explanation on the narrative page(s) and a citation of specific provision(s) violated.

Non-compliance with:

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items)

Violations marked may pose an imminent health hazard and require immediate corrective action as determined by the Board of Health.

FOOD PROTECTION MANAGEMENT

1. PIC Assigned/Knowledgeable/Dulles

EMPLOYEE HEALTH

2. Reporting of Diseases by Food Employee and PIC

3. Personnel with Infections Restricted/Excluded

FOOD FROM APPROVED SOURCE

4. Food and Water from Approved Source

5. Receiving/Condition

6. Tags/Records/Accuracy of Ingredient Statements

7. Conformance with Approved Procedures/HACCP Plans

PROTECTION FROM CONTAMINATION

8. Separation/Segregation/Protection

9. Food Contact Surfaces Cleaning and Sanitizing

10. Proper Adequate Handwashing

11. Good Hygienic Practices

12. Prevention of Contamination from Hands

13. Handwash Facilities

PROTECTION FROM CHEMICALS

14. Approved Food or Color Additives

15. Toxic Chemicals

TIME/TEMPERATURE CONTROLS (Potentially Hazardous Foods)

16. Cooking Temperatures

17. Reheating

18. Cooling

19. Hot and Cold Holding

20. Time as a Public Health Control

REQUIREMENTS FOR HIGHLY-SUSCEPTIBLE-POPULATIONS (HSP)

21. Food and Food Preparation for HSP

CONSUMER ADVISORY

22. Posting of Consumer Advisories

Number of Violated Provisions Related To Foodborne Illnesses Interventions and Risk Factors (Red Items 1-22):



Official Order for Correction: Based on an inspection today, the items checked indicate violations of 105 CMR 590.000/federal Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If aggrieved by this order, you have a right to a hearing. Your request must be in writing and submitted to the Board of Health at the above address within 10 days of receipt of this order.

DATE OF RE-INSPECTION:

S.530Inspection6-11.doc

Inspector's Signature: <i>michael merlez</i>	Print: <i>michael merlez</i>	Page 1 of 2 Pages
PICs Signature: <i>MARIE RUSSELL</i>	Print: <i>MARIE RUSSELL</i>	

**Violations Related to Foodborne Illness Interventions and Risk Factors
(Red Items 1-22)**

FOOD PROTECTION MANAGEMENT

1	590.003(A)	Assignment of Responsibility*
	590.003(B)	Demonstration of Knowledge*
	2-103.11	Person in charge – duties

EMPLOYEE HEALTH

2	590.003(C)	Responsibility of the person in charge to require reporting by food employees and applicants*
	590.003(F)	Responsibility Of A Food Employee Or An Applicant To Report To The Person In Charge*
	590.003(G)	Reporting by Person in Charge*
3	590.003(D)	Exclusions and Restrictions*
	590.003(E)	Removal of Exclusions and Restrictions

FOOD FROM APPROVED SOURCE

4		Food and Water From Regulated Sources
	590.004(A-B)	Compliance with Food Law*
	3-201.12	Food in a Hermetically Scaled Container*
	3-201.13	Fluid Milk and Milk Products*
	3-202.13	Shell Eggs*
	3-202.14	Eggs and Milk Products, Pasteurized*
	3-202.16	Ice Made From Potable Drinking Water*
	5-101.11	Drinking Water from an Approved System*
	590.006(A)	Bottled Drinking Water*
	590.006(B)	Water Meets Standards in 310 CMR 22.0*
		Shellfish and Fish From an Approved Source
	3-201.14	Fish and Recreationally Caught Molluscan Shellfish*
	3-201.15	Molluscan Shellfish from NSSP Listed Sources*
		Game and Wild Mushrooms Approved by Regulatory Authority
	3-202.18	Shellstock Identification Present*
	590.004(C)	Wild Mushrooms*
	3-201.17	Game Animals*
5		Receiving/Condition
	3-202.11	PHFs Received at Proper Temperatures*
	3-202.15	Package Integrity*
	3-101.11	Food Safe and Unadulterated *
6		Tags/Records: Shellstock
	3-202.18	Shellstock Identification *
	3-203.12	Shellstock Identification Maintained*
		Tags/Records: Fish Products
	3-402.11	Parasite Destruction*
	3-402.12	Records, Creation and Retention*
	590.004(J)	Labeling of Ingredients*
7		Conformance with Approved Procedures/HACCP Plans
	3-502.11	Specialized Processing Methods*
	3-502.12	Reduced oxygen packaging, criteria*
	8-103.12	Conformance with Approved Procedures*

PROTECTION FROM CONTAMINATION

8		Cross-contamination
	3-302.11(A)(1)	Raw Animal Foods Separated from Cooked and RTE Foods*
		Contamination from Raw Ingredients
	3-302.11(A)(2)	Raw Animal Foods Separated from Each Other*
		Contamination from the Environment
	3-302.11(A)	Food Protection*
	3-302.15	Washing Fruits and Vegetables
	3-304.11	Food Contact with Equipment and Utensils*
		Contamination from the Consumer
	3-306.14(A)(B)	Remixed Food and Reservice of Food*
		Disposition of Adulterated or Contaminated Food
	3-701.11	Discarding or Reconditioning Unsafe Food*
9		Food Contact Surfaces
	4-501.111	Manual Warewashing - Hot Water Sanitization Temperatures*
	4-501.112	Mechanical Warewashing- Hot Water Sanitization Temperatures*
	4-501.114	Chemical Sanitization- temp., pH, concentration and hardness. *
	4-601.11(A)	Equipment Food Contact Surfaces and Utensils Clean*
	4-602.11	Cleaning Frequency of Equipment Food-Contact Surfaces and Utensils*
	4-702.11	Frequency of Sanitization of Utensils and Food Contact Surfaces of Equipment*
	4-703.11	Methods of Sanitization – Hot Water and Chemical*
10		Proper, Adequate Handwashing
	2-301.11	Clean Condition – Hands and Arms*
	2-301.12	Cleaning Procedure*
	2-301.14	When to Wash*
11		Good Hygienic Practices
	2-401.11	Eating, Drinking or Using Tobacco*
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	3-301.12	Preventing Contamination When Tasting*
12		Prevention of Contamination from Hands
	590.004(E)	Preventing Contamination from Employees*
13		Handwash Facilities
	5-203.11	Conveniently Located and Accessible
	5-204.11	Numbers and Capacities*
	5-205.11	Location and Placement*
		Accessibility, Operation and Maintenance
		Supplied with Soap and Hand Drying Devices
	6-301.11	Handwashing Cleanser, Availability
	6-301.12	Hand Drying Provision

* Denotes critical item in the federal 1999 Food Code or 105 CMR 590.000.

Holmes
BOARD OF HEALTH

Establishment Name: Waukegan Regional High School Date: 11/15/19 Page: 2 of 2

Item No. Code Reference C - Critical Item R - Red Item

Date Verified

DESCRIPTION OF VIOLATION/PLAN OF CORRECTION
PLEASE PRINT CLEARLY

① 6.5.11-12. ABP Griddle 15 4.304.11

① Clean and Sanitize floor drain in dry storage room. Debris present. ^{old} ceiling vent above paper girls in dry storage room. Debris present. Clean and Sanitize.

② Accumulations build up on main food hand panels. Clean and Sanitize.

③ Cleaning hand sticker should be posted in them.

④ Inspection Report Recommended. Keeping pest report available for review.

⑤ Some items logo have "def" on some sample times. Thermometers inside the units can be used to check temps as well.

Discussion With Person in Charge: Spoke with PSC:

Corrective Action Required: No Yes

All the above.
New food code.

Marie - Russell @ WBSD.net

Voluntary Compliance Re-inspection Scheduled Embargo Voluntary Disposal

Employee Restriction / Exclusion Emergency Suspension Emergency Closure Other

Violations Related to Foodborne Illness Interventions and Risk Factors (Red Items 1-22) (Cont.)

PROTECTION FROM CHEMICALS

14	Food or Color Additives
3-202.12.	Additives*
3-202.14	Protection from Unapproved Additives*
15	Poisonous or Toxic Substances
7-101.11	Identifying Information – Original Containers*
7-102.11	Common Name – Working Containers*
7-201.11	Separation – Storage*
7-202.11	Restriction – Presence and Use*
7-202.12	Conditions of Use*
7-203.11	Toxic Containers – Prohibitions*
7-204.11	Sanitizers, Criteria – Chemicals*
7-204.12	Chemicals for Washing Produce, Criteria*
7-204.14	Drying Agents, Criteria*
7-205.11	Incidental Food Contact, Lubricants*
7-206.11	Restricted Use Pesticides, Criteria*
7-206.12	Rodent Bait Stations*
7-206.13	Tracking Powders, Pest Control and Monitoring*

TIME/TEMPERATURE CONTROLS

16	Proper Cooking Temperatures for PHFs
3-401.11(A)(2)	Eggs – 155°F 15 Sec. Eggs – Immediate Service 145°F 15 Sec.*
3-401.11(A)(2)	Communited Fish, Meats & Game Animals – 155°F Sec.*
3-401.11(B)(1)(2)	Pork and Beef Roast – 130°F 121 Min.*
3-401.11(A)(2)	Ratites, Injected Meats – 155°F 15 Sec.*
3-401.11(A)(3)	Poultry, Wild Game, Stuffed PHFs, Stuffing Containing Fish, Meat, Poultry or Ratites – 165°F 15 Sec.*
3-401.11(C)(3)	Whole-muscle, Intact Beef Steaks 145°F
3-401.12	Raw Animal Foods Cooked in a Microwave 165°F*
3-401.11(A)(x)(b)	All other PHFs – 145°F 15 Sec.*
17	Reheating for Hot Holding
3-403.11(A)&(D)	PHFs 165°F 15 Sec.*
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3-403.11(C)	Commercially Processed RTE Food – 140°F*
3-403.11(E)	Remaining Unsliced Portions of Beef Roasts*
18	Proper Cooling of PHFs
3-501.14(A)	Cooling Cooked PHFs from 140°F to 70°F Within 2 Hours and from 70°F to 41°F/45°F Within 4 Hours.*
3-501.14(B)	Cooling PHFs Made From Ambient Temperature Ingredients to 41°F/45°F Within 4 Hours*.

19	3-501.14(C) PHFs Received at Temperatures According to Law Cooled to 41°F/45°F Within 4 Hours.*
	3-501.15 Cooling Methods for PHFs
	PHF Hot and Cold Holding
	3-501.16(B) Cold PHFs Maintained at or below 41°F/45°F*
	590.004(F) 3-501.16(A) Hot PHFs Maintained at or above 140°F.*
	3-501.16(A) Roots Held at or above 130°F*
	Time as a Public Health Control
20	3-501.19 Time as a Public Health Control*
	590.004(H) Variance Requirement

REQUIREMENTS FOR HIGHLY SUSCEPTIBLE POPULATIONS (HSP)

21	3-801.11(A) Unpasteurized Pre-packaged Juices and Beverages with Warning Labels*
	3-801.11(B) Use of Pasteurized Eggs*
	3-801.11(D) Raw or Partially Cooked Animal Food and Raw Seed Sprouts Not Served.*
	3-801.11(C) Unopened Food Package Not Re-served.*

CONSUMER ADVISORY

22	3-603.11 Consumer Advisory Posted for Consumption of Animal Foods that are Raw, Undercooked or not Otherwise Processed to Eliminate Pathogens.* <i>Effective 1/1/2001</i>
	3-302.13 Pasteurized Eggs Substitute for Raw Shell Eggs*

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(Blue Items 23-30)

Critical and non-critical violations, which do not relate to the foodborne illness interventions and risk factors listed above, can be found in the following sections of the Food Code and 105 CMR 590.00.

Item	Good Retail Practices	FC	590.00
23.	Management and Personnel	FC - 2	.003
24.	Food and Food Protection	FC - 3	.004
25.	Equipment and Utensils	FC - 4	.005
26.	Water, Plumbing and Waste	FC - 5	.006
27.	Physical Facility	FC - 6	.007
28.	Poisonous or Toxic Materials	FC - 7	.008
29.	Special Requirements		.009
30.	Other		

Food Establishment Inspection Report – City/Town of Holden

Establishment: <u>Wachusett Regional High School</u>	Date: <u>5/23/19</u>	Page 1 of <u>3</u>
Address: <u>1401 Main St.</u>	Time in: <u>9:45</u>	Time out: <u>11:00</u>
Telephone: <u>508-889-6771</u>	Permit No.: <u>37</u>	Number of Violated Provisions Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Owner: <u>WRSO</u>		Number of Repeat Violations Related to Foodborne Illness Risk Factors and Interventions (Items 1 through 29): <u>0</u>
Person-in-charge: <u>Marie</u>		
Inspector: <u>Michael Mendez</u>		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS		
IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation		

Compliance Status		IN	OUT	N/A	N/O	COS	R
Supervision							
1	Person-in-charge present, demonstrates knowledge, and performs duties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2	Certified Food Protection Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health							
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4	Proper use of restriction and exclusion	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5	Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices							
6	Proper eating, tasting, drinking, or tobacco use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7	No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preventing Contamination by Hands							
8	Hands clean & properly washed	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9	No bare hand contact with ready-to-eat food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10	Adequate handwashing sinks properly supplied and accessible	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source							
11	Food obtained from approved source	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13	Food received in good condition, safe, & unadulterated	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
14	Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Compliance Status		IN	OUT	N/A	N/O	COS	R
Protection from Contamination							
15	Food separated and protected	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
16	Food-contact surfaces; cleaned & sanitized	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
17	Proper disposition of returned, previously served, reconditioned & unsafe food	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Time/Temperature Control for Safety							
18	Proper cooking time & temperatures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
19	Proper reheating procedures for hot holding	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
20	Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
21	Proper hot holding temperature	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
22	Proper cold holding temperature	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
23	Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
24	Time as a Public Health Control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory							
25	Consumer advisory provided for raw / undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations							
26	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Food/Color Additives and Toxic Substances							
27	Food additives: approved & properly used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
28	Toxic substances properly identified, stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures							
29	Compliance with variance / specialized process / HACCP Plan	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

Date of Reinspection:	Discussion with Person-in-Charge:
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Signature of Person-in-Charge:	Date: <u>5/23/19</u>
Signature of Inspector:	Date: <u>5/23/19</u>

Food Establishment Inspection Report – City/Town of Holden

Establishment: Wachusett Regional High School

Date: 5/23/19

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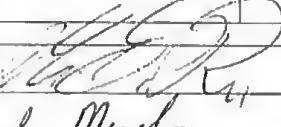
GOOD RETAIL PRACTICES AND MASSACHUSETTS-ONLY SECTIONS

IN = in compliance OUT= out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection R = repeat violation

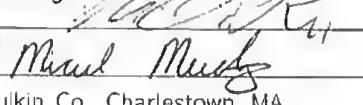
Compliance Status		IN	OUT	N/A	N/O	COS	R
Safe Food and Water							
30	Pasteurized eggs used where required			✓			
31	Water & ice from approved source						
32	Variance obtained for specialized processing methods			✓			
Food Temperature Control							
33	Proper cooling methods used; adequate equipment for temperature control	✓					
34	Plant food properly cooked for hot holding						
35	Approved thawing methods used						
36	Thermometers provided & accurate						
Food Identification							
37	Food properly labeled; original container						
Prevention of Food Contamination							
38	Insects, rodents, & animals not present		✓				
39	Contamination prevented during food preparation, storage and display						
40	Personal cleanliness						
41	Wiping cloths: properly used & stored						
42	Washing fruits & vegetables						
Proper Use of Utensils							
43	In-use utensils properly stored						
44	Utensils, equipment & linens: properly stored, dried, & handled						
45	Single-use / single-service articles: properly stored & used						
46	Gloves used properly						
Utensils, Equipment and Vending							
47	Food & non-food contact surfaces cleanable, properly designed, constructed & used						

Compliance Status		IN	OUT	N/A	N/O	COS	R
Physical Facilities							
48	Warewashing facilities: installed, maintained, & used; test strips						
49	Non-food contact surfaces clean			✓			
Additional Requirements listed in 105 CMR 590.011							
M1	Anti-choking procedures in food service establishment	✓					
M2	Food allergy awareness		✓				
Review of Retail Operations listed in 105 CMR 590.010							
M3	Caterer			✓			
M4	Mobile Food Operation		✓				
M5	Temporary Food Establishment		✓				
M6	Public Market; Farmers Market		✓				
M7	Residential Kitchen; Bed-and-Breakfast Operation		✓				
M8	Residential Kitchen: Cottage Food Operation		✓				
M9	School Kitchen; USDA Nutrition Program		✓				
M10	Leased Commercial Kitchen		✓				
M11	Innovative Operation		✓				
Local Requirements							
L1	Local law or regulation	✓					
L2	Other		✓				

Type of Operation(s): <input checked="" type="checkbox"/> Food Service Establishment <input type="checkbox"/> Retail Food Store <input type="checkbox"/> Residential: Cottage Foods <input type="checkbox"/> Residential; Bed & Breakfast <input type="checkbox"/> Mobile/Pushcart <input type="checkbox"/> Temporary Food Estab. <input type="checkbox"/> Other _____	Type of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Re-inspection <input type="checkbox"/> Pre-operational <input type="checkbox"/> Illness investigation <input type="checkbox"/> General complaint <input type="checkbox"/> HACCP <input type="checkbox"/> Other _____	Other Information:
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Signature of Person-in-Charge: 

Date: 5/23/19

Signature of Inspector: 

Date: 5/23/19

Food Establishment Inspection Report – City/Town of Holden

Establishment: Wachusett Regional High School

Date: 5/23/19

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Temperature Observations					
Item / Location	Temp (°F)	Item / Location	Temp (°F)	Item / Location	Temp (°F)
Northall Warming bin	175				
Wool in freezer	35				
Large milk cooler	40				
Freezer cooler	40				
Sewing line milk cooler	35				

Observations and/or Corrective Actions

Violations cited in this report must be corrected within the time frames stated below or in Section 8-405.11 of the Food Code.

Signature of Person-in-Charge:

Date: 5/03/19

Signature of Inspector:

Michael Mead

Date: 5/23/19